

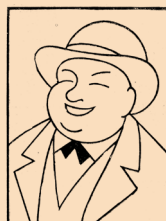
BREAKFAST

WEEKDAYS 7^{AM} – 11:30^{AM}

SOURDOUGH TOAST	7.0
butter, jam or vegemite or peanut butter	
CHAI SPICED CHIA BOWL	16.0
toasted coconut, candied walnuts, seeds, banana, maple	
EGGS YOUR WAY	16.0
smoked bacon, toast	
CROQUE MONSIEUR	17.0
leg ham, swiss cheese, dijon, pickles (add fried egg 2.0)	
HALOUMI BURGER	17.0
avocado salsa, roasted tomato, sofrito aioli, fried egg (add bacon 2.0)	
LENTIL DAHL	17.0
fried eggs, pappadum, eggplant chutney	
BRIOCHE FRENCH TOAST	18.0
passionfruit sorbet, coconut and white chocolate sauce, smashed praline	
RICOTTA AND LEMON FRITTERS	20.0
beetroot skordalia, smoked salmon, herb salad	
PRAWN TOAST	20.0
poached eggs, chilli caramel, herb salad, fried shallots	
NUTRITION BREKKIE BOWL	21.0
poached eggs, chilli kale, haloumi, grains, beetroot, toast	
BLUE SWIMMER CRAB SCRAMBLED EGGS	22.0
chilli, bean sprouts, crunchy stuff, asian herbs, toast	

ADD ONS 4.0

1/2 avocado
roasted tomato
chilli kale
mushrooms
gf or rye bread 2.0



ADD ONS 5.0

sa haloumi
smoked bacon
spicy chorizo

LUNCH

WEEKDAYS 12^{PM} – 2:30^{PM}

LENTIL DAHL DIP	15.0
chutney, roti, curry leaves	
VIETNAMESE BEEF TARTARE	16.0
chilli, egg, crispy shallots, prawn crackers	
HALOUMI BURGER	17.0
avocado salsa, roasted tomato, sofrito aioli, fried egg (add bacon 2.0)	
PORK AND PRAWN DUMPLINGS	18.0
chilli, black vinegar, wilted asian greens	
SALT AND PEPPER EGGPLANT	20.0
chilli caramel, buttermilk sauce, spring onion	
VEGAN BOWL	21.0
mushroom, eggplant, grains, chilli kale, beetroot salad	
WHISTLE TASTING PLATE	24.0
cured meat, olives, fried chorizo, beetroot skordalia, pickles, bread	
MASTER STOCK PORK BELLY	25.0
fresh and pickled watermelon, herbs, ginger lime dressing	
JERK MARINATED CHICKEN LEG	25.0
grain salad, herbs, sofrito aioli	
SEAFOOD OF THE DAY	MP
ask your charming butler for today's special	
FLAT IRON STEAK TACOS	26.0
soft tortillas, avocado salsa, roasted tomatoes, pickles, chimichurri, herbs	

SIDES 10.0

shoestring fries,
sofrito aioli
seasonal leaf
salad, pickles,
dukkah



SWEET 12.0

house made
zeppole
cinnamon sugar
and lemon curd